**Can be made into a gluten free dish upon request



Food served 5:00pm - 6:00pm, Mon to Sat

EARLY BIRD

TO START

Shetland Mussels - white wine cream sauce with onions, garlic and toasted ciabatta**

Soup of the Day - served with bloomer bread and butter**

Chicken liver parfait - red onion marmalade, toasted ciabatta

BBQ pulled pork nachos, guacmole, sour cream, homemade salsa **

Loaded Halloumi Fries - pomegranate seeds and jalapeno aioli**

MAIN EVENT

Southern spiced chicken burger - jalopeno aioli, fries, brioche bun, sliced tomato, baby gem & house salad

Bistro Rump steak 8 oz- thick-cut chips, field mushroom, garlic & thyme infused tomato and house salad**

Whitby Scampi - served with tartar sauce, skin on fries and house salad

Tagliatelle Alfredo Wild mushroom & tenderstem broccoli **

Chicken Parmesan - skin-on fries, Garlic sauce, bistro salad

FOR AFTERWARDS

Chefs selection cheesecake - vanilla ice cream

Banoffee eton mess, crunchy meringue, chantilly cream, toffee reduction & fresh banana

Sticky Toffee Pudding - butterscotch sauce and salted caramel ice cream

Luxury Chocolate Brownie - vanilla ice cream and seasonal berries

Toffee & apple crumble, rich creamy custard & caramelised apples

> 2-COURSES: £19.95

> 3-COURSES: £25.00

